



Winter Squash Stuffed with Vegan Quiche

Ingredients:

3 zucchini (sliced into rings)
3 summer squash (sliced into rings)
½ cup of broccoli stems
½ cup of broccoli florets
1 onion (chopped)
1 leek (chopped)
½ cup gluten-free flour
1 tsp nutritional yeast*
3 stalks of kale (ripped into bite size pieces)
2 winter squash of any kind

Directions:

Crank up the oven to 350*
Cut squash in half long ways, roast on a dry cookie sheet for 35 min, skin side up
Steam zucchini, squash, broccoli florets, and broccoli stems together well (about 20 minutes)
Next sauté onion and leeks until almost caramelized
Mix vegetables together in a large bowl, add gluten-free flour, nutritional yeast and raw kale
When squash is done, scoop out the seeds and flesh, carefully keeping the exterior in tact
Stuff squash with quiche mixture
Carefully place back onto baking sheet and bake for another 15 minutes

until quiche is gooey and delicious!